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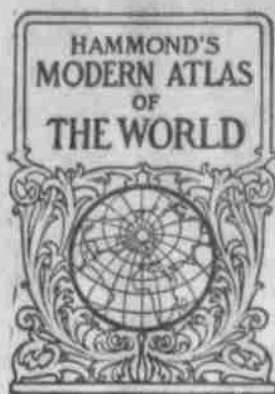
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TAKE PLACE OF MEAT FOUR SPECIAL DISHES

NOURISHING AND CHEAP MEALS MADE OF NUTS.

Turkey Roast One of the Most Approved Methods of Serving Them
—Meat Loaf Also is an Excellent Recipe.

Nut Turkey Roast.—Thoroughly wash one cupful of German lentils and soak over night. The next morning boil slowly until tender, then run through a colander. Add one-half cupful of chopped walnut meats, one well-beaten egg, a quarter cupful of minced onion and one cupful of minced celery that have been browned together in a little olive oil. Add salt and sage to season and thicken with bread crumbs. Dip thin slices of bread in a mixture of one egg and a cupful of milk beaten together. Now in a well buttered casserole or baking pan make alternate layers of the two mixtures. Surround with any dressing preferred and bake from forty to sixty minutes in a moderate oven.

Nut Meat Loaf.—One-half cupful of chopped or ground pecans, one-half cup of walnut meats, one cupful of dry bread or cracker crumbs, two eggs and one tablespoonful of melted butter. Wet the crumbs with milk, and as the crumbs soak add more milk if necessary. It should be a little too thick to run. Butter well a small bread pan. Turn in the mixture after stirring well and cover with dots of butter. Bake in the oven a half hour. Cut in slices and serve hot. The next day slices can be covered in thickened and strained juice from a can of tomatoes and fried. Served with creamed potatoes makes a good combination. All walnut meats make a roast a trifle dry, but can be used if pecans are too expensive.

Nut and Vegetable Roast.—Take cooked beans or peas, press through a colander to remove the skins and mix with an equal quantity of finely chopped nut meats. Season to taste and put one-half the mixture in a buttered baking dish. Spread over it a dressing made in this wise: Take four slices of zwieback and pour boiling water over it to cover. Let stand ten or twelve minutes, break up with a fork and pour over it one-half cupful of sweet cream. Season with salt, a bit of pepper and, if liked, a touch of sage. Cover the dressing with the remainder of the nut mixture, pour over all one-half cupful of cream and bake slowly an hour and a half in a moderate oven. Serve in slices with cranberry sauce.—The Delineator.

Pumpkin or Squash Pies.
In making pumpkin pies I make the shell, first crimping the edge and making sure the air is out from under the crust. In the meantime I have my squash or pumpkin cooking on the stove, pared and sliced; when I can pierce it with a straw I take it off the stove and drain it through a colander; when perfectly dry, I rub it through colander with my hand. This is my rule for pumpkin pies. I add an egg for squash and leave out ginger, one and one-half cups pumpkin, one and one-fourth cups milk, cooking spoon flour, little nutmeg, salt and ginger, one-eighth teaspoon of cinnamon. I heat this all together and let it stand perhaps twenty minutes, when I heat it again and pour into shell. Bake in slow oven, sometimes half a day. My pies are dandies. Try it and see how you get along. If your pies boil they are spoiled. A squash or pumpkin pie should bake at least two hours to be really good.

Baked Apple Dumplings.
Pare and core six nice round apples. Put a piece of butter and a teaspoonful of sugar into each. Then make a covering as follows: Take four cups of flour, one teaspoonful of salt, and four teaspoonfuls of baking powder and stir thoroughly. Add a piece of lard as large as a duck egg. Moisten with milk, a pint, more or less, according as the handling of the dough permits. Work it quickly and lightly. Form the dough into cup shapes and in them place the apple, drawing the edges together in the middle. Pierce all over with a fork and bake in a quick oven about 20 minutes. Serve hot with cream and sugar.

Tongue and Egg Salad.
Cut cold tongue in thin slices, then cut again into pieces about one inch square; arrange a layer of tongue on fresh lettuce leaves, and on the tongue place a layer of hard-boiled eggs sliced thin; then another layer of tongue, and cover all with a good mayonnaise. Decorate the dish with slices of cold beets and parsley.

Meat on Toast.
Take cooked meat of any kind. Put through the meat grinder with a little onion. Then put in pan with a little water and piece of butter, salt and pepper. Heat hot and put on toasted bread. This is a good way to use up pieces of meat and makes a nice dish for supper.

Poor Man's Boiled Dinner.
Two pigs' knuckles, one head of cabbage, one large turnip, one carrot, four large potatoes; boil knuckles two hours, then add cabbage, turnip, carrot; boil half an hour, then add potatoes; boil half hour. Delicious.

Apples for Pies.
Apples cut in irregular pieces will cook more quickly in a pie than if sliced, for they do not pack closely as slices do and so the hot air comes more freely to contact with them and cooking is quicker.

SELECTED RECIPES THAT ARE OF MERIT.

Mushrooms With Eggs Always Appreciated—Salmi of Lamb a General Favorite—Stewed Plums Excellent Dessert.

Mushrooms With Eggs—Break a dozen fresh mushrooms and put them into a stewpan with a tablespoonful of butter, one-quarter of a teaspoonful of salt, pepper to taste and a few drops of lemon juice. Cover the pan and simmer slowly for ten minutes. Then add one cupful of cream and a little chicken or veal stock, and cook slowly until the mixture begins to thicken a little. Then stir in six eggs well beaten and stir until the whole is of the consistency of scrambled eggs. Serve on well-browned toast.

Salmi of Lamb—Cook one tablespoonful of butter with one-half tablespoonful of finely chopped onion five minutes. Add 1 1/2 tablespoonfuls of flour and cook until well browned. Pour gradually one cupful of stock and season with one-fourth of a teaspoonful of pepper and one teaspoonful of walnut catchup. Reheat slices of cold roast lamb in sauce, arrange on a hot platter, having slices overlap one another, and pour sauce over meat.

Union Cake—Two cups sugar, one cup of sweet milk, one cup of butter, three cups of flour, one-half cup of cornstarch, four eggs, three level teaspoonfuls of baking powder, one-half teaspoonful of ground mace. Rub butter, sugar and eggs together, rubbing one egg in at a time; sift in the cornstarch and one cup of flour and the milk alternately. Lastly the two cups of flour and the baking powder. Bake in a large pan in a moderate oven, with a paper cap over the top till it's half done.

Stewed Plums—Wipe each plum with a soft, damp cloth and prick it with a fork to prevent bursting. Have the water in the preserving kettle a little more than lukewarm and gently lay the fruit in it. Bring to a gentle boil; cook just long enough for the plums to become tender, but not long enough for the skins to crack. They must be watched carefully. Remove to a deep dish, add a cup of granulated sugar to every quart of liquor, boil to a syrup and pour over the plums.

Venison Steaks and Hash.
To hash cold venison, cut the meat in nice, small slices and put the trimmings and bones into a saucepan with barely water enough to cover them. Let them stew for an hour, then strain in liquid into a stew pan, add to it some bits of butter, rolled in flour, and whatever gravy was left of the venison the day before. Stir in some currant jelly and let it boil up, then put in the meat and keep it over the fire just long enough to warm through, but do not allow it to boil, as it has been once cooked already.

Venison Steaks—Cut them from the neck or haunch. Season them with pepper and salt. When the gridiron has been well heated over a bed of bright coals, grease the bars and lay the steaks upon it. Broil them well, turn them once and take care to save as much of the gravy as possible. Serve them with some currant jelly laid on each steak. Have your plates warm.

Baked Onions in Ramekins.
Peel and parboil 12 medium-sized onions; drain; chop. Melt two tablespoons butter; add two tablespoons flour, one-quarter teaspoon salt, one and one-quarter cups cream, four tablespoons soft bread crumbs, one tablespoon chopped parsley. Boil five minutes, add one egg slightly beaten and the chopped onions. Cool slightly, add whites of two eggs, beaten stiff—more seasoning if needed. Bake in buttered ramekins 20 minutes. Serve immediately.

How to Cook Dried Peas.
Place a lump of soda the size of a walnut in a saucepan of cold water, add the peas to this and bring to the boil; allow them to boil for 40 minutes. They will then be beautifully soft and well cooked. If for soup, add to the stock, otherwise they should be drained in a colander, buttered and peppered, and set aside for a few seconds for the butter to melt well into them.

Fine-Grained Cake.
I use it for Washington pie or whipped cream pie. One cup sugar, one-half cup butter, one egg, one and one-half cups flour, one-half cup milk, one and one-half teaspoon baking powder, flavor. Bake in round tin, put together with jelly. Frost with one tablespoonful of butter, one cup powdered sugar, little milk and flavor.—Exchange.

Jellied Meat.
One cup of beef which has been cooked and put through food chopper, half cup bread crumbs, salt and pepper to taste, mix well. Stir into this two-thirds cup of boiling water which has had one-half an envelope of gelatin dissolved in it. Pack in a tin and set in a cool place, after which it can be sliced.

How to Cook Beets.
Fill a ball as large as will hold as many as you want to cook. Don't cut them, as that makes them bleed. Cover with cold water, cover up tight, set in hot oven and let them cook with steam.

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